

DINNERLY



Balinese Tofu Noodles with Fried Shallots and Lime



25 minutes



2 Servings

Here's a speedy vegan meal to please the masses. Simply stir-fry tofu and veggies in Indonesian spices and toss through noodles. Finish with fried shallots and a squeeze of lime for maximum flavour!

WHAT WE SEND

- 300g tofu ⁶
- 100g sugar snap peas
- 1 red capsicum
- 1 lime
- 150g vermicelli noodles
- 40g nasi goreng paste
- 10g fried shallots

WHAT YOU NEED

- 2 garlic cloves
- 1½ tbs vegetable oil
- 1 tbs soy sauce ⁶

TOOLS

- medium saucepan
- paper towel
- medium deep frypan

Our veggies come straight from the farm, so please wash them before cooking.

ALLERGENS

Soy (6). May contain traces of other allergens.

NUTRITION PER SERVING

Energy 630kcal, Fat 23.3g, Carbs 80.8g, Proteins 20.4g



1. Prep ingredients

Bring a medium saucepan of water to the boil for the noodles. Carefully remove the **tofu** from the packet, then drain on paper towel. Trim the stems from the **sugar snap peas**, removing the strings from one side. Thinly slice the **capsicum**. Crush or finely chop **2 garlic cloves**. Juice **half the lime**, then cut the **remaining half** into wedges.



2. Cook noodles

Cook the **noodles** in the pan of boiling water for 9 mins or until tender. Drain, then rinse under hot water to prevent the noodles from sticking. Meanwhile, combine **2 tsp nasi goreng paste** (see Kitchen notes) and **2 tsp vegetable oil** in a bowl. Cut the **tofu** into 1cm-thick slices (see Kitchen notes), then brush with the **nasi goreng mixture**.



3. Warm tofu

Heat **2 tsp vegetable oil** in a medium deep frypan over medium heat. Cook the **tofu** for 2 mins each side or until golden and warmed through. Remove from the pan. Wipe the pan clean with paper towel.



4. Stir-fry veggies

Heat **2 tsp vegetable oil** in the same pan over medium heat. Stir-fry the **sugar snap peas**, **capsicum** and **garlic** for 2 mins or until tender but still with crunch. Add the **lime juice**, **remaining nasi goreng paste**, **1 tbs soy sauce** and **1 tbs water** and stir-fry for 30 secs or until fragrant.



5. Serve up

Add the **noodles** to the pan and stir-fry for 1 min or until warmed through. Remove the pan from the heat. Taste, then season with **salt and pepper**. Divide the **noodle stir-fry** among bowls and top with the **tofu**. Scatter over the **fried shallots** and serve with the **lime wedges** to squeeze over. Enjoy!



6. Kitchen notes

The nasi goreng paste contains chilli. If you prefer less heat or have little ones, reduce the amount to taste. ~ Don't worry if the tofu breaks up a little when you cut it, it'll still taste just as good. If you have a non-stick frypan, use it to cook the tofu.